





QUEST FOOD PHILOSOPHY

<p>1  Writing menus that feature seasonal and regionally available ingredients.</p>	<p>2  Offering a variety of vegetarian, vegan, and gluten-free options.</p>	
<p>3  Sourcing from local farmers and small producers, and by participating in year-round, community sourced agriculture (CSA) programs.</p>	<p>4  Purchasing sustainable seafood that follows the Marine Stewardship Council's guidelines and recommendations.</p>	
<p>Sourcing milk that is local and free of added growth hormones. 5 </p>	<p>Offering a variety of whole grain breads, pastas, and cereals. 6 </p>	<p>Using trans-fat free oils, including non-GMO soy oil, that are produced in a green facility in Michigan. 7</p>
<p>Never using MSG. 8</p>	<p> Serving produce that is fresh, fresh frozen or packed in 100% juice or water. 9</p>	
<p>Offering organic, shade grown, fair trade, and rainforest alliance coffees and teas. 10 </p>	<p>Only serve proteins that are USDA certified. 11 </p>	<p>Accommodating nutritional and dietary requests. 12</p>